

# WHITE FIELD BLEND 2024



## A TOAST TO NATURE & A BIT OF MISCHIEF

Erin Wines is our family's cheeky salute to nature's glorious diversity. Every vintage is crafted with hand and heart, not cold machinery, or inflated egos, echoing the untamed soul of the majestic Bot River. And if you are wondering, yes, every vine, bird, critter, and even that scraggly native shrub seems to be in on the secret.

## VINEYARD REPORT

Winter and spring delivered good soil moisture, then the season ran hot, dry and windy. Vines stayed healthy, but ripening moved fast and harvest came early. Berries were small, disease pressure low, and fruit clean. Chenin and Sauvignon Blanc came off bright and pure despite the heat spikes—firm natural acidity, clear fruit, and a light saline thread.

## WHAT'S IN THE GLASS

### The recipe

Chenin Blanc (28%), Grenache Blanc (16%), Clairette Blanche (12%), Colombard (12%), Roussanne (12%), Alvarinho (10%), Viognier (4%), Villard (3%), Nouvelle (3%).

We are dedicated to the use of estate grapes only; we know them and can attest to their quality. Harvesting is carried out by hand, and the grapes are sorted twice both in the vineyard and prior to processing.

### In the Cellar

The grapes were crushed directly into steel tank, allowing for 3 days of cold soaking (bring forward the fruit). Once spontaneous natural fermentation began, the cooling was adjusted to 18-20 degree range allowing slow fermentation to balance the wines acidity. The wine underwent malolactic fermentation in the tank. Two days prior to bottling it was racked off and allowed to settle.

### Tasting & Connection

When we started Erin Wines, we planted a mix of varieties we believed would thrive here. The White Field Blend is where they all come together.

Aromatics lean towards aromatic flowers, hay and herbs, followed by citrus and peach, with a subtle touch of reduction adding another layer.

The palate is vivid: sappy and fresh on entry, with a richer mid-palate before finishing dry and lightly grippy. There's a gentle grapefruit pithiness from skin contact, hints of ginger and lime, and a pinch of salt tying it all together.

## TECHNICAL SPECIFICATIONS

**Alcohol** | 11%    **Residual Sugar** | 1.03 g/l    **pH** | 3.61    **Titrateable Acidity** | 5.5 g/l

